

Eat Drink Be SD

SAN DIEGO FOOD & EVENTS

Introducing The Rail's New Menu

As a longstanding icon of San Diego nightlife, The Rail's strong family-owned roots offer a welcoming and energetic atmosphere characteristic of the Hillcrest neighborhood, complete with a newly renovated chic and charming Prohibition-style interior. Now with the acquisition of two acclaimed chefs from The Cosmopolitan Hotel in Las Vegas, The Rail is transforming into a spot for both bites and drinks, with mouthwatering menus worth dreaming about! Executive Chef is Chad Brunette who comes from prestigious hotels including Planet Hollywood, Caesar's Palace, The Mirage and The Cosmopolitan. His talent shines through on a new signature menu that provides elevated versions of classic bar food.



The best addition to the new menu is The Rail Mac, a steaming bowl of elbow macaroni, savory prosciutto, and grilled chicken in a creamy fontina and gouda cheese sauce. The sauce is perfectly creamy and flavorful, the noodles cooked al dente.



Quite the upgrade from a standard hamburger slide, the Steak Sliders are three balsamic marinated top round with a blue cheese sauce, grilled onion, arugula, and balsamic reduction on a toasted brioche bun. The steak is generous and the flavors intermingle wonderfully.

Also check out featured items like the House Wings, a hit for chicken wing aficionados looking for crispy baked wings tossed in a house buffalo sauce, with just the right amount of smoky spice. Or the Hillcrest Po'Boy, made with fresh romaine, sliced tomato, thick avocado, grilled shrimp, and a drizzling of a house-made remoulade sauce on a toasted French roll, served alongside marinated and pickled grilled vegetables.

The Rail's brand-new menu will be available daily from 11:00 A.M. to 9 P.M.